Farms of Whatcom, Skagit, Island & San Juan Counties



BelleWood Acres, Inc. U



Dorie & John Belisle (360) 398-9187 doriebelisle@yahoo.com 231 Ten Mile Road, Lynden www.bellewoodapples.com Open Daily Sept. 1-Dec, 8am-6pm

BelleWood Acres is the Northwest Honeycrisp headquarters and home to 24,000 Honeycrisp, Jonagold, Gravenstein, Sansa, Tsugaru and Orin apple trees. Please tour our picturesque orchard, framed by Mt. Baker, on foot or in the riding comfort of a golf cart (you drive). Our farm store offers local gourmet jellies, apple chips, honey, lavender & home ground peanut butters. We also have Fall, Halloween, Thanksgiving & Christmas decorations, plus gifts for all seasons. We are FOOD ALLIANCE and SALMON-SAFE CERTIFIED. Come visit a working farm. Learn how we grow, pack and process our fruit, and make our Honeycrisp & Jonagold blend ciders. Taste the difference freshness makes. I-5 to Bellingham, exit 256 (SR 539, Meridian St., to Lynden), head north to Lynden. Drive 6 miles north to Ten Mile Road. Turn right. You will see the barn with "apples" on the roof, 1/4 mile on the right.



Cascadian Farm 😈 🗿





Jim & Harlyn Meyer (360) 853-8173 55931 SR 20 (North Cascades Hwy), **Rockport**

CERTIFIED ORGANIC since 1972, our 27-acre berry farm on the Skagit River features our fresh-picked strawberries (June), raspberries (July), & blueberries (July-August.) Pumpkin Patch and Hardy Kiwis in October. Frozen berries all year. Our famous homemade organic ice cream, picnic area, flowers and self-guided tour make it well worth the drive. We also serve organic shakes, shortcake, snacks and espresso, and sell our jams, pickles, and salsas. Call for U-pick availability. Open daily May 1-Oct. 31. Summer hours 8am-8pm; shorter hours in spring & fall. Join us for the Festival of Family Farms the first weekend of October. Take North Cascades Hwy (SR20) east off of I-5 at Burlington. Our farm is 3 miles east of Rockport/Hwy 530.



🤈 Skagit River Ranch 🔼



Eiko Vojkovich (360) 856-0722 eiko@cnw.com

www.skagitriverranch.com 28778 Utopia Road, Sedro-Woolley Farm Store open Saturdays (all year) 10am-6pm

A small family farm in Skagit Valley. We produce 100% grass-fed, certified organic beef. No chemicals, no antibiotics. Also pasture-raised organic chicken, pork & eggs. Please see our Web site for details. Take I-5 north, past Burlington, exit 232 (Cook Rd.). Get on Hwy 20, go east 5 miles past Sedro-Woolley. Turn right on Hoehn Rd., left on Utopia Rd. (Dead end). You are there.



Alpaca Partners

Lesa Berdoy (360) 854-9498/(360) 724-0406 lesa@alpacapartners.com or wendy@alpacapartners.com 2 locations: **Alger Alpacas:** 897 Able Lane, Sedro-Woolley CountryTime Alpacas: 5168 SR 9, Sedro-Woolley www.alpacapartners.com Call for a farm visit

Two full-service alpaca ranches offering suri and huacaya alpacas for sale, breeding services, agistment (boarding), broker services and fiber sales. Located minutes apart in Puget Sound, Washington near Sedro-Woolley. We have concentrated our efforts to provide one comprehensive service that is not typically found in the industry. You'll find a diverse selection of 60+ alpacas combined with the knowledgeable support and commitment of two farms working for you. Both farms are located within minutes of each other, making it easy to preview many alpacas of all colors. We offer many options for creative packages designed to fit individual needs. CountryTime Alpacas: 4 miles north of Sedro-Woolley on Hwy 9, about 15 min. from I-5. Take exit 232 (Sédro-Woolley/Cook Road), turn east onto Cook Road. Follow into Śedro-Woolley. At light turn left onto Hwy 20. Next light, turn left onto Hwy 9. Watch for sign and alpacas on left. Alger Alpacas: Off Alger/ Cain Lake Road, 5 min. from I-5. Take exit 240 off I-5. At stop sign, turn right onto Alger/Cain Lake Road. At next stop sign, cross Old Hwy 99. Follow Alger/Cain Lake Road 1.2 miles, turn left on Able Lane. Drive past pasture of alpacas & park at barn on right.



Sakuma Market Stand



Tami Sakuma (360) 757-8004 tamis@sakumabros.com 17790 Cook Road, Burlington www.sakumamarketstand.com May-October, Mon.-Sat. 8am-7pm Sun./Holidays 10am-6pm

Sakuma Market Stand has a wide variety of our own field-grown fruits & vegetables. Stop by and enjoy strawberries from mid-May to mid-October, alongside raspberries, blueberries, blackberries, boysen and tayberries. Pre-picked and pickyour-own available all summer! Marvel at our wide variety of vegetables and flowers as well as Honeycrisp Apples, and plums. Plus we have jams & syrups made from only our own fruits alongside garden supplies, berry plants and gifts. Go on a walking tour or a wagon ride through our harvest fields and view tea plants, learn about our history while enjoying a homemade milkshake, berry sundae or strawberry shortcake from our Ice Cream House. Please stop by, and spend the day with us. We are a commercial berry farm providing a retail experience for our family and friends! We look forward to seeing you. From I-5, northbound, take exit 232 (Cook Rd.) head west 1 mile. We are located on the left side of the road. Look for our sign!



Rosabella's **Garden Bakery**



Rose and Alan Merritt (360) 766-6360 rmerritt@wavecable.com 8933 Farm to Market Road, Bow Jan-March: Wed.-Sat. 9am-5pm April-Dec: Tues.-Sat. 9am-5pm, Sun. noon-5pm

Rosabella's is a new and unique roadside stand-a country barn surrounded by 50 acres of apples & pears. The barn houses a scratch bakery featuring apple pies, strudel & apple cider donuts, a country gift shop with antiques, gifts & specialty foods and a hard cider/wine bar, plus a rental event hall. We feature Apples of Merritt grown by Alan Merritt. From I-5, take exit 231, turn right on Chuckanut Drive for 3 miles. Left on Allen West Road for 3 miles, right on Farm to Market Road, 1st right is Rosabella's Garden Bakery.



Mike & Jean's Berry Farm

Mike & Jeanne Youngquist 360-424-7220

jeanne@mikeandjeans.com 16402 Jungquist Rd, Mount Vernon Stands: open daily 10am-5pm Farm: Monday-Friday, 7am-5pm Mid-June-early August

Mike & Jean's is a 5th generation socially and environmentally responsible farm. We sell fresh market strawberries, raspberries, blueberries, blackberries, and cherries, at three Mount Vernon berry stands.

Call (360) 424-7220 to pre-order fresh processed or frozen berries from the farm. Fresh processed berries have been washed, inspected, (strawberries are sliced) and packed into pails ready to use. Strawberries, raspberries, blueberries fresh for you to eat, make jam or freeze. Blueberries are packaged in 10-pound boxes. Fresh berries are available from mid-June to early August. Take exit 227 from I-5 in Mount Vernon for berry stands 1 & 2, exit 226 for berry stand 3.

BERRY STAND 1: (900 Riverside Dr.), East on College Way, right onto Riverside Dr. to Cenex (Skagit Farmers) on the corner of Riverside & Fir. BERRY STAND 2: (1515 Freeway Dr.), West on College Way, left onto Freeway Dr. 1/4 mile on the right in the Karl's Paint Shop parking lot. BERRY STAND 3: (805 W. Division), West, right at the Court House, follow road crossing over the Skagit River bridge towards LaConner or Anacortes, the stand is in the parking lot of KOKO Rea's Greek Drive-In Restaurant. Call 360-424-7220 for directions to farm.



Schuh Farms and Farmstands

Steve and Susan Schuh Mt. Vernon: (360) 424-6982 15565 SR 536 Stanwood: (360) 629-6455 9828 SR 532

Open Daily 9am-7pm, April 1-Dec. 22

The Schuhs have farmed the Skagit Valley since 1943 with Steve selling retail and wholesale at the two stands. Fresh, safe strawberries, raspberries, marionberries, tayberries and blueberries, sweet corn, squash, pickling cucumbers,

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beans and pumpkins. The century barn features antiques, seasonal gifts plus baked goods, jams, pickles. By September, the barn is dressed for fall and harvest parties begin with a pumpkin patch, 6 acre corn maze, animals, hayrides and Kansas playground. Cones, sundaes & shakes feature ice cream & berries. Espresso available. Noble, Douglas & Grand Fir Christmas trees, wreaths, garlands, ornaments and holly. Also find us at the U-District, Lake City and Mt. Vernon farmers markets. To Mt. Vernon stand: take exit 226 off I-5 northbound. Turn left under freeway, cross railroad tracks to stop light. Turn right and follow road under viaduct to next light. Go straight across river, onto Hwy 536, stay straight about 4 miles to farm. To Stanwood stand: Take Stanwood/Camano Island exit off I-5, head west on Hwy 532, for 5 miles. Stand is on left in red building.



David Hedlin, Serena Campbell (360) 466-3977 hedlin@hedlinfarms.com 12275 Valley Rd, Mt. Vernon Open Daily 10am–6pm

The Hedlin family farm is in its third generation and is presently run by Dave Hedlin and Serena Campbell. We are broadly diversified with 400 acres of crops including vegetable seed, pickling cukes, wheat and peas. We also have a greenhouse operation, which grows standard and certified organic transplants and beefsteak and heirloom tomatoes. We maintain 200 hives of bees for pollination of our seed

and cucumber crops and grow a wide variety of vegetables, herbs, fruits and flowers for sale at our fruit stand, farmers markets and local restaurants. We produce both conventional and certified organic crops and are FOOD ALLIANCE CERTIFIED. We are proud of our stewardship of the family farm and look forward to celebrating our centennial soon. Our fruitstand is located at the entrance to LaConner (intersection of LaConner-Whitney and Chilberg Roads) immediately adjacent to the Pioneer Monument.

Mother Flight Farm

Glen or Charlotte Johnson (360) 445-3501, (360) 661-6098, or (360) 661-6099 20482 Skagit City Rd, Mt. Vernon johnson@ncia.com Wed. thru Sundays, noon-dusk, April 1-Oct. 29

Visit Mother Flight Farm and stand on Skagit River Delta. Organic vegetables and fruit grown here, and other products available this summer. The taste you will come back for! Nature walks and picnic areas. View wildlife areas and sustainable production agriculture co-existing in harmony. South of Mt. Vernon on I-5, take exit 221. Go West, turn right on Fir Island Road. Go through small town of Conway, across bridge, then turn right at bottom of bridge, before white church, onto Skagit City Road. 1/2 mile ahead, watch for signs then pull into farm stand on left.



Lopez Island Vineyards and Winery

Brent Charnley (360) 468-3644

winery@lopezislandvineyards.com 724 Fisherman Bay Rd, Lopez Island www.lopezislandvineyards.com Tasting Room Hours: April, October– December 16: Saturdays, 12–5 pm; May, June, September: Fridays & Saturdays, 12–5 pm; July & August: Wednesdays–Saturdays, 12–5 pm Or by appointment

Lopez Island Vineyards is a family run, organic vineyard on Lopez Island, producing fine wines from Estate Grown Grapes, as well as fruit wines from the San Juan Islands & Western Washington. Wines are also produced from grapes originating from the Crawford Family Vineyards of Yakima Valley. Established in 1987. We strive to maintain a sustainable interaction with our environment, economy and our community. We invite you to visit our winery, tasting room and picnic grounds set among our vineyards. Wines available by mail order or in select Skagit County outlets. Products: Lopez Island Organically Grown: Madeleine Angevine, Siegerrebe, Wave Crest White, Blackberry Wine. Also Organically grown Raspberry Wine and Apple-Pear wine from San Juan County fruit. Washington State Ferry Anacortes on Hwy 20 spur, to Lopez Island. Proceed from ferry landing south on Ferry Road, which will become Fisherman Bay Road at about 2 miles. Continue on Fisherman Bay Road 3/4 miles, to farm entrance.



Healthy Organic Produce

- Provides Farm Fresh Fruits & Vegetables
- Offers additional items Cheese, Eggs, Bread, Coffee and more
- Allows for flexibility in produce selection and delivery options
- Has excellent value and quality with every delivery



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Farms & Farmers Markets of Snohomish County



Bryant Blueberry Farm & Garden



Jamie Flint (360) 474-8424 leslie@bryantblueberries.com jamie@bryantblueberries.com 5628 Grandview Road, Arlington www.bryantblueberries.com Open about July 8-Aug. 26 8am-4pm Tues., Thurs., Sat. & Sun.

Blueberries: U-pick or We-pick. Flavorful, plump berries. Orders welcome. Call us or visit our Web site for regular updates.

Drive to the country and spend the day! Just 50 miles north of Seattle. Enjoy picking large sweet blueberries from our carefully pruned bushes. Our numbered rows have all the varieties posted and our grass is kept well trimmed.

Your kids will love our playground, or feeding the goats and ducks. Pack a lunch and relax in our shaded picnic area, among a garden of blueberry plants. You and your kids can also learn about growing your own blueberry plants at home. Our Plant Specialist will help you select the best varieties of berry plants. Get advice on soil preparation, fertilizing and maximizing your crop. Berry plants for sale now: 15 Blueberry varieties: Evergreen Huckleberry & Stevens Cranberry. We offer the best price for the best quality. Plants also for sale through mail order year round, via our Web site. Plenty of parking; wheel chair accessible. Large groups welcome! Buckets provided for picking. From I-5 take exit 208 "Arlington-Darrington." Turn east off exit onto Hwy 530. Turn left on Hwy 9 (north). Follow for approx. 3 miles. Turn right onto Grandview Road. Drive 1/4 mile, turn right at the driveway.



Whitehorse Meadows Farm U



Valerie & Tom Wall

(360) 436-1951 38302 SR 530 NE, Arlington www.whitehorsemeadowsfarm.com

We are a family-owned CERTIFIED ORGANIC blueberry farm located on SR 530 NE. 25 minutes east of Arlington, on the south side of the road, 1/2 mile past milepost 43, in the meadows at the foot of Whitehorse Glacier. We have U-pick and We-pick Spartans and Rubels available this year and will have Jerseys in 2007. We open mid-July through mid-August for fresh fruit and sell organic mulch and organic Rubel stock throughout the spring and summer. PLEASE CALL BEFORE COMING OR CHECK OUR WEBSITE for updated information since hours of operation depend on crop availability and weather. From I-5, take exit 208 (Arlington-Sylvana). Head east on Hwy 530 through Arlington. Farm is located 25 minutes east of Arlington on the south side of 530–1/2 mile east of milepost 43.







Linda Neunzig (360) 435-9304 ninetyfarms@aol.com

www.ninetyfarms.com 22912 67th Ave. NE, Arlington

Ninety Farms is a family-owned & run farm located in Arlington. Farm tours for schools, daycares, senior centers and culinary schools by appointment. Come see the Katahdin lambs! Produce available through our CSA and in local restaurants. From I-5, take exit 208. Go east on Hwy 530 into Arlington. Go left on Hwy 9 (north), turn left on Schloman Rd. We are the big farm on the left.



Foster's Produce Farm

Connie Foster (360) 435-5095 fosters@fosterscornmaze.com 5818 SR 530 NE, Arlington www.fosterscornmaze.com April 1-Oct. 31, 9am-5pm

Our family farm opens spring, summer & fall with tulips, daffs, hanging baskets, summer local berries, local vegetables, our own sweet corn, gift barn, antiques, farm animal barn, hay maze & lots of fall activities. "Pumpkin Farm", "Pumpkin Castle" corn maze, pumpkin slingshot, October, Sat.-Sun. puppet shows 1-4pm FREE. A fun day on our family farm. You and your little pumpkins will love seeing our famous "Goat" doing his trick. Come out & see us. We are looking forward to meeting you. The Fosters. From I-5, take Arlington exit 208. Head east onto Hwy 530, travel 2.4 miles to red farm market barn on right. Look for signs.



Due's Berry Farm Clarence & Marge Due

(360) 659-3875 mdue659@aol.com 4604 152nd St. NE, Marysville

Farm fresh local strawberries, U-pick or We-pick. Fresh daily during season. Mid-June into July. We have Hwy stands & farmyard stands. Call before coming due to unknown reasons-weather, berry availability, etc. Open 8am-6pm weekdays, 9am-4pm weekends, weather permitting. Call for updates. We have a person in the office to answer questions, or a recorded message. We're 5 miles north of Marysville. From I-5 northbound, take 116th St. exit. At end of exit, stay to right, to Smokey Point Blud. Turn left onto Smokey Point Blud., go to 152nd St. NE, then turn right. On 152nd go 1/4 mile. Follow signs or call for directions during berry season.



Lavender Hills Farm



Carol or Mike McCrorie (360) 651-2086 7508 108th St. NE, Marysville

www.lavenderhillsfarm.com lavender4@earthlink.net

May-August: Thurs.-Sun, 10am-5pm

Lavender Hills Farm is located in the farmlands of Snohomish County and is recognized as a Northwest Heritage Farm with continued family ownership since 1887. We offer potted lavender, fresh U-cut lavender, cut flowers, dried lavender and bulk lavender. In the gift shop we sell many lavender items as well as local arts and craft items. Our lavender festival is Saturday, July 8, parking \$1.00 per carload. From I-5, exit 200 (88th St.) head east, turn left on 67th Ave. NE, turn right on 108th St. NE. First farm on right.



Biringer Farm **U**

Mike and Dianna Biringer (425) 259-0255 www.biringerfarm.com 4625 40 Pl. NE, Everett Hwy 529 between Everett & Marysville Call for seasonal hours and details

Pampered Strawberries—Pampered Customers. Over 58 years! Get a slice of the farm! Trolley Rides to fields- Pluck choice fruit right from the vines, OR We-pick for You! Convenient fresh sliced & sugared strawberries ready-to-eat and freeze. Play & eat before you leave! Fun Slide Mountain, tire horses, barrel train, strawberry ride and more! June/July: Strawberries, Raspberries and Tayberries. June (3rd weekend): "PigOut on the Farm" Berry Fest. Oct: A Giant Corn Maze and "Scary Nights" and Pumpkin Country Adventures! It's a Hoot! Come if you dare! I-5 South Bound: exit 198, turn right (downgrade) immediately past first bridge (before bark pile). Stay right to Farm Gate! I-5 North Bound: Everett exit 195, Left on E. Marine View Dr., go 1-1/2 miles, left on Hwy 529 Marysville, continue north over Big Bridge, right at 37th Ave NE exit to Farm Gate!



Everett Farmers Market

Tone & Inger Hutton (425) 921-3392 tandihutton@verizon.net 1600 W. Marine View Drive, Everett Port Gardner Landing www.everettfarmersmarket.com Sundays, 11am-4pm, April 16-Sept. 24

Join the many regular customers visiting on a weekly basis. The marina setting is beautiful, matching the varied handmade-in-Washington crafts. Our produce and fruit are of the very best quality, typically harvested on Market day, much of it organic. Buy your old favorites super fresh or try something new. A weekly offering of area musicians are there to serenade you while you shop. A shaded picnic area is available while you enjoy scrumptious hot lunches or baked goods. Check our Web site at www.everettfarmersmarket.com for the schedule of musicians and other events. At Port Gardner Landing, 3 blocks north of Navy bases on West Marine View Drive, near downtown Everett.

Farms & Farmers Markets of Snohomish County



19 Carleton Farm

Reid or Mary Carleton (425) 334-2297 carletonfarm@earthlink.net 830 Sunnyside Blvd. SE, Everett www.carletonfarm.com Open daily, 9am-7pm, April 1-Dec. 22

In business for 20 years, we have a full-line produce stand with farm fresh fruit and vegetables. May hanging baskets, summertime ice cream cones & shakes. Octoberfest with lots of family fun. Hayrides, corn maze, pumpkins, food, fall decorations. Plus we're adding a Christmas Decoration and Gift Barn this year. Come and see a family farm. Give us a call. From I-5, take Everett exit 194 east, then to 204 Lake Stevens. Take first left off 204 on to Sunnyside. Go 1 mile, farm is on left.



Mukilteo Farmers' Market

Beth Kearney (425) 750-6945 beth@islandnaturalmeats.com Corner of 3rd & Lincoln, Mukilteo www.mukilteofarmersmarket.org May 11-October 5: Thursdays, 3pm-7pm

Locally made crafts and arts complement our delicious line-up of cheeses, shellfish, grass-fed meats, organic produce, fresh-cut flowers, and seasonal fruits and vegetables. Come down to Old Town Mukilteo and experience the beautiful view of Puget Sound while dining or snacking on made-to-order bruschetta, hot soups or fresh kettle corn. Bring the kids and enjoy live music in a pleasant, outdoor, neighborly atmosphere. You'll find the Mukilteo Farmers' Market just uphill from the Mukilteo ferry dock and one block downhill from the Fire Station, in the ballfield behind Rosehill Community Center on the corner of 3rd and Lincoln. From I-5 North or South, take the first Mukilteo exit, continue onto northbound Hwy 525 toward the ferry dock, turn right onto 5th Ave., left at the fire station onto Lincoln Ave. The market is on your right in the ballfield.



Edmonds Museum Farmers' Market

Margaret Wilcox (425) 774-0900 mandmwil@comcast.net 5th & Bell in downtown Edmonds www.historicedmonds.org Saturdays, 9am-3pm, May 6-Oct. 28

The Edmonds Museum Farmers' Market features 125 vendors selling the best of Snohomish County. Stroll the market for fresh local produce, cut flowers, tree fruit, berries and nuts. Also look for local honey, bedding plants, grass-fed beef, seafood and cage-free eggs. The Market also features talented artisans and crafts people selling one of a kind handmade crafts. Master Gardeners as well as musicians are on hand most weeks. After the Market take a short walk to a fine restaurant or a stroll along the waterfront. 5th Street between Main and Bell; Bell Street between 5th and 6th in Downtown Edmonds.



Snohomish Farmers Market

Neil Landaas (206) 412-4630 rockfish5@seanet.com 1st & Cedar at the old Carnegie Library, Snohomish

www.snohomishmarkets.com Thursdays, 3-8pm, May 4-Sept. 28

Located in Historic Downtown Snohomish, this lively Thursday market features the finest of local farms, including: certified organic fruits and vegetables, grass-fed beef, cage-free eggs and seasonal seafoods as well as local artisans and craftspeople. After the Market, take a stroll through Historic Downtown or a lazy evening walk along the city's new Riverfront Trail. We are located on the river, on First Street, 2 blocks West of downtown and the Avenue D bridge.



Bakko's Farm Market



Mary Bakko

(360) 691-6897 crocosmia1971@comcast.net 7808 State Road 92, Lake Stevens Open Daily, sun-up to sun-down, during season

We are a U-pick honor farm with delicious raspberries and blueberries, grown with ecologicallysound practices. Bring your own container. We have a scale for weighing. 5-1/2 miles from Hwy 9 on Hwy 92 on west side, or east on 84th to Hwy 92, right 1/2 mile. Farm on right.



Blueberry Blossom Farm U



Sandy and Dave Baer (360) 568-4713 8628 Fobes Rd, Snohomish Mon.-Sat, 9am-dusk; Sun, noon-dusk **Open July-August**

U-pick blueberries. Large, sweet, hybrid varieties. Open July thru August. Located 1 mile north of city of Snohomish, just 600 feet west of Bickford Ave. on Fobes Road. Picking buckets and boxes provided. From I-5 (Everett), take Hwy 2/Wenatchee exit, then take Snohòmish/Bickford Avé. exit to Fobes Road (just past Bickford Ford Motors). Take right on Fobes Road. 600 feet. Take left at sign. From Hwy 9 going North or South turn west on 56th St. SE (you'll see a Texaco Station & King Charlie's Hamburger Stand on the east side of Hwy 9), follow to Bickford Ave, go straight across to Fobes Rd., go about 600 feet; turn left at "Blueberry Blossom Farm" sign.



The Farm U

Carol Krause (425) 334-4124 thefarm1@gte.net 7301 Rivershore Rd, Snohomish www.thefarm1.com Open daily, 10am-5pm, Sept.-Oct.

The Farm is home to the Washington State Corn Maze, a wonderful pumpkin patch, putting course and a fabulous corporate picnic venue with great farm attractions. Open for picnics and other farm activities starting in June. U-pick flowers and sweet corn. Take exit 194 off I-5, onto Hwy 2, exit at Ebey Island/Homeacres Road. Follow signs. From Hwy 9, exit at Snohomish and follow signs west on Riverview Road.



Mountain View Farm



Mark or Gaye Simpson (360) 668-3391

gsimpson@redcircle.net 7617 E. Lowell-Larimer Rd, Snohomish Tues.-Fri, 8am-7pm,

Sat. & Sun, 8am-5pm, Closed Mondays **Open July-August**

Fresh blueberries, U-pick or boxed at farm; prefrozen blueberries. Open July & August, Sometimes U-pick extends into September. May be closed occasionally due to weather. Call before coming. Orders taken. One mile west of Hwy 9 on Lowell-Larimer Rd. Farm is on right. From exit No. 186 off I-5, drive east 3-1/2 miles. Turn left onto Seattle Hill Rd. and drive 1-1/2 miles. Turn Right at stop sign. Drive 1 mile. Farm is on left.



Bailey Vegetables **U**



Don Bailey (360) 568-8826

baileyc1@gte.net 12711 Springhetti Rd, Snohomish www.baileycompost.com Open Daily, 8am-6pm during season

U-pick vegetables in season. Green beans, beets, new potatoes, pickling cucumbers and corn. Bailey Compost also for sale on our 4th generation family farm. Located 3 miles south of Snohomish on Springhetti Rd., just east of Hwy 9.



Farms that offer U-pick

Farms that are certified organic or claim to use ecological farming practices





Farms 00 Farmers Markets



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Craven Farm U



Mark or Judy Craven (360) 568-2601 13817 Short School Rd, Snohomish www.cravenfarm.com Open Daily, 9:30am-6pm Sept. 30-Oct. 31

Pumpkin Patch: Hours are daily 9:30am-6pm throughout October. Our farm offers 20+ acres of pumpkins of all sizes. Come enjoy fall pumpkin scenes, 12+ acre corn maze, pumpkin slinger, 2 gift shops, snack bar, kettle corn, espresso, fresh baked donuts and a Harvest market. The market is full of fall squash, gourds, apples, delicious cider, fresh sweet corn and fall flowers. Adults and kids of all ages enjoy the farm. A fall family outing at its best! From I-5, take exit 194 marked Snohomish and Wenatchee (Hwy 2). Proceed east over the bridge and bear right following Hwy 2. Take the first exit marked Snohomish/Bickford and proceed into Snohomish. At Second St. (5th traffic light) turn left. Continue on Second St. until you have gone through another traffic light. Turn right on Lincoln St. Continue on Lincoln for 2 miles to "Y" in road, bear right on Treosti Road. Follow signs. From I-405, take exit 23 marked Woodinville/Wenatchee (Hwy 522). Follow 522 for 11.5 miles to Monroe/W. Main Street exit. At bottom of exit, proceed into traffic circle. Go all the way around until you come to W. Main Street (old Snohomish-Monroe Hwy) and go under the Hwy overpass. Continue for 4 miles, making a sharp left onto Treosti Road. Follow signs.



🥶 Bob's Corn 🔽



Bob & Sarah Ricci (360) 668-2506 bobscorn@hotmail.com 10917 Elliott Road, Snohomish www.bobscorn.net Open Daily, 10am-7pm, July-October

Our country store opens in July on our Snohomish County recognized centennial farm. We start with gladiolus and our gourmet foods such as pickled garlic and apple butter barbecue sauce. New this year is a variety of fresh produce grown right here on our farm. In August, our sweet corn ripens from ten different varieties along with our 10-acre corn maze that remains open through Halloween. In October we open our giant pumpkin patch with over 20 varieties of pumpkins to choose from. On October weekends we offer hot food

concessions, draft horses hayrides, and many fun family activities. Come create a lifetime of family memories on our farm. Two miles off Hwy 522 via Fales Rd. exit. Two miles east of Hwy 9 off 164th or Broadway. We are located at the bottom of the Cathcart Valley.



Broers Farm U O





Edward Broers (360) 794-5778 18228 Tualco Road, Monroe Open Daily, 9am-6pm, June-August

Our 60-acre 4th generation family-owned and operated berry farm has been CERTIFIED ORGANIC since 1989 and is easy to find just south of Monroe. Our luscious strawberries, raspberries, thornless blackberries, Marionberries and blueberries are available hand-picked daily or bring the whole family and enjoy a fun, relaxing day of picking them yourself. We are open 7 days a week, 9am-6pm, June through August, depending on harvest conditions. From Monroe: Take Hwy 203 south toward Duvall. Turn right 1 mile past Skykomish River onto Tualco Road. Farm is 1/2 mile on the right.



🀸 Bolles Organic Farm 😈 🧿





Kelly Bolles (360) 805-1980

tualco@msn.com 17930 Tualco Loop Road, Monroe

Organic farm founded by Dr. Leo Bolles and son to promote chemical-free food to stimulate good health. Raspberries, blueberries, strawberries. CERTIFIED ORGANIC. Call farm before you come. From Monroe, turn south on Lewis St. (Hwy 203) at the Shell station, then west on Tualco Road to Swiss Hall. Here the road forks! Take right fork. We are the second white house on the left.



Willie Green's Organic Farm 0

Jeff Miller (425) 485-4128 info@williegreensorganicfarm.com 19501 Tualco Road, Monroe www.williegreensorganicfarm.com Hours vary by season, call to confirm

Twenty years ago, Jeff Miller stepped away from a successful career as a chef, to try his hand at growing his favorite organic greens. Today, Willie Green's Organic Farm is a bustling family farm

of over 40 acres on 3 parcels of land. While we specialize in our delicious organic greens, we grow a variety of fruits & vegetables for farmers markets, CSAs, restaurants & wholesale customers. Check our Web site for market schedules and locations. Heading eastbound on Hwy 2, turn right on Lewis St., go over the Lewis St. bridge, take a right on Tualco Rd., follow the curves of the road, veering to the left at the red Swiss hall. The farm is on the left side of the road, just past the Grange building.



South County Community Farmers Market

Brad Sebranke (425) 481-8801 bsebranke@juno.com 3805 Maltby Road, Bothell www.parkridgechapel.com/farmersmarket Wednesdays, 4pm-dusk, June-Sept.

Fresh vegetables, fresh fruit, fresh berries, plants, cut flowers, handcrafter products, food, live music, children's activities. Over 40 vendors each week. This market works to build community in the Bothell-Mill Creek area; a time for families to have fun together and support local farmers & crafters. Ample parking at this young but growing market. Located 1 mile east of Thrasher's Corner, 2 miles west of Turner's Corner, at the intersection of 35th Ave. & Maltby Road (SR524). New vendors welcome. Take I-405 north to 527 north, exit 26 toward Mill Creek. Take slight right onto Bothell-Everett Hwy/527. Go north to Maltby Road, turn Right. Head east for 1.3 miles.



Country Village **Farmers Market**

Rebecca Loveless (425) 483-2250 cvbothell@aol.com 23718 Bothell-Everett Hwy, Bothell www.countryvillagebothell.com Fridays, 10am-3pm, May 19-Sept. 29

Located in charming Country Village in Bothell, this market offers fresh local fruits and veg-etables, berries, cut flowers and hand crafted items. The market shares space with ducks, chickens and rabbits, as well as many specialty shops, restaurants and a day spa. Enjoy lunch at the market while listening to local musical talent or take the kids on a train ride. Located 1 mile south of Canyon Park, 2 miles north of Bothell on the Bothell-Everett Hwy., or take exit 26 off I-405 and go south 1 mile.



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Lake Forest Park Commons Farmers Market

Grant Davidson addman22@aol.com LFP Towne Center, corner of **Bothell Way NE and Ballinger Way** www.thirdplacecommons.org Sundays, 11am-4pm, May 14-Oct. 8

We are starting our second season after a very successful first season. We offer an incredible variety of fresh fruits and vegetables, meat, fish, nuts, jams & jellies, honey, food vendors and nursery stock and also feature local musicians. Market is located in the Lake Forest Park Towne Center, at 17171 Bothell Way NE.



Lila and David Chapman (425) 488-8606 abarn@gte.net 16708 140th Pl. NE, Woodinville www.barnplace.com Thurs-Sat, 11am-4pm, May-Oct.

BarnPlace, a.k.a. Red Barns Farm serves as a facility for agricultural, group activities & Farm Stand offering fresh eggs, hand-spinner's wool, fruits and vegetables in season, jams, jellies, & handmade crafts featuring pinecone birdfeeders, pine-needles basketry & grapevine swags and wreaths. Relax; enjoy healthy lunches prepared with local grown produce & herbs. BarnPlace buildings & grounds are open to group tours & children's events. The farm is a birdwatcher's paradise. A new "Plants of the Bible" garden is being developed. Come take the self-guided tour of flowers, fruits and vegetables referencing Biblical plants and passages. Driving north or south on I-405, take exit at Hwy 522 East. Stay right, taking exit 23, Woodinville/ Monroe. Take the first exit, Woodinville, Hwy 202; go right, passing under the railroad bridge. Continue, going past the AM/PM and Jack-In-The Box. Turn right onto 140th Avenue NE, and go about two short blocks. Look for driveways on the left. BarnPlace driveway is the middle of three, at our sign.



Claire Thomas (425) 881-1006 13607 Red-Wood Road, Redmond www.rootconnection.com Wed.-Sat, 10am-6pm

Community Support Agriculture (CSA) members pay annually for a share of the produce production. Season begins June through October. Cost is \$20-\$32 per week, depending on size of share. Small share feeds 2-4 person family; large share feeds 4-8 person family or 2 families. Share includes weekly harvest of assorted vegetables, plus free U-pick greens, herbs and flowers. Weekly distribution at farm (between Woodinville & Redmond) or at North Seattle, Edmonds-Lynnwood dropsites. From I-405, exit at NE 124th Street. Travel east on 124th to Red-Wood Rd. Turn left. Go 3/4 mile to farm at 13607 Red-Wood Rd. From Woodinville, take Red-Wood Rd. south. From Redmond, take 164th North.



The South 47 Farm U O



Roger Calhoon (425) 869-9777 farmllc@yahoo.com 15410 NE 124th St, Redmond www.south47farm.com

Discover more than 250 varieties of vegetables, fruits, flowers, and herbs at The South 47 Farm in the heart of the beautiful Sammamish Valley. Choose at the farmstand or pick directly from the fields. Stroll around the farm, pick a flower bouquet, or snip some herbs for dinner. Enjoy our twice-weekly Farm Tots program or our monthly Farm Celebrations. In the fall, make an outing to our fabulous Corn Maze & Pumpkin Patch. The South 47 Farm is a project of FARM LLC, a group working to protect farmland and support sustainable agriculture. We grow to organic standards. Check ahead for hours and crop availability. Conveniently located between Woodinville and Redmond at the corner of NE 124th St. and Woodinville-Redmond Rd. (Hwy 202). Take the NE 124th St. exit and go east from I-405.

Woodinville **Farmers Market**

Grant Davidson (425) 485-1042 gddman22@aol.com 17401 133rd Ave. NE at Woodinville Community Center www.woodinvillefarmersmarket.com NEW HOURS: Saturdays, 9am-3pm, May 6-Oct. 14

Open air market in downtown Woodinville next to Community Center. Nearby are wineries, the Burke Gilman Trail and Molbaks. Seasonal produce brought in by farmers from our local Sammamish Valley as well as from the rest of Washington. Fresh-picked vegetables, herbs, fruits, flowers. Wide selection of unusual nursery stock, jams, soaps, lotions, barbecue sauces, chutney, baked goods, carefully selected handmade craft items. Take I-405 to exit 23 toward Woodinville (Hwy 2)/Wenatchee, onto Hwy 522 east. Go 1.1 mil. Take first Woodinville exit. Right at end of exit, then left at second light onto NE 175th. Market will be on right (south) side of street.

Kirkland **Wednesday Market**

Grant Davidson (425) 485-1042 gddman22@aol.com Downtown Kirkland, on Park Lane East, between 3rd and Main, Kirkland www.kirklanddowntownonthelake.org NEW HOURS: Wednesdays, 10am-4pm, May 3-Oct. 11

This lively market is located in the heart of downtown Kirkland, just a couple blocks from Lake Washington. Bountiful produce, fresh flowers, value-added products, such as fish and nuts, and a number of unique crafts. Many restaurants, art galleries, and unique shops within walking distance. From I-405, take Kirkland exit and head west toward downtown Kirkland. Take a left on 3rd. Market is one block up.

Redmond Saturday Market Joanne Westlund

(425) 556-0636 redmondsaturdaymarket@verizon.net 7730 Leary Way, Redmond www.redmondsaturdaymarket.homestead.com

Saturdays, 9am-3pm, May 6-Oct. 28

The 2006 season will begin on May 6th. This year will mark our 31st season. We are the Eastside's oldest, original, open air market. The products that are sold at our market have all been grown in the state of Washington with regards to our produce, plants and flowers. All of the crafts are handmade by our vendors also within the state of Washington. You will find a varied selection of fruits and vegetables, plants, crafts, and specialty food items all season long. Every Saturday, you will find the Master Gardeners on site, available to answer your plant questions. Music is provided twice a month from 12:00 until 2:00pm. Please come and visit our Market to find fresh vegetables, fruit, flowers, unique gifts, food and fun. Heading east on Hwy 520, exit at W. Lk. Samm. Pkwy. Turn left onto W. Lk. Sam. Pkwy. Go to Leary Way and turn right. Or go to go Bear Creek Pkwy., turn right. Turn left into Redmond Towne Center. Follow signs to parking.

Cottage Gardens 33 Blueberry Farm



Tim Johnson (425) 947-4523 tmjohnson@direcway.com 14510 NE Kelly Road, Duvall Opens Mid-July, Thursday-Saturday, 10am-6pm; Sunday, Noon-6pm

Our farm offers nine varieties of blueberries that ripen from mid-July through early September. In addition, in August we have a large U-cut sunflower garden with many varieties and colors, which make beautiful bouquets. We are located six miles east of Duvall on Kelly Rd. at 145th St. The farm has a pond, berry fields, and many acres of woods with deer, birds, and other wildlife. If you are the first pickers in the morning you'll likely be sharing the field with several deer. Containers are provided. We hope to see you this summer. Call ahead for hours on bad weather days. From the north: At the north end of Duvall, leave Hwy 203 turning east onto NE Cherry Valley Road. Our farm is 5.5 miles down the road, at the corner of Kelly Road and NE 145th St. (Several miles out of town NE Cherry Valley Road becomes Kelly Road). From the south: Two miles north of Carnation leave Hwy 203 turning east onto NE Stillwater Hill Road/Kelly Road NE. Our farm is 4 miles down the road, on the corner of Kelly Road NE & NE 145th St.





Bill Serres (425) 868-3017 serres.farm@verizon.net 20306 NE 50th St, Redmond

Our 24-acre working family farm is a low key operation with no entrance fees. Year-round fun: U-pick strawberries in June. Mid-August starts self-service U-pick sweet corn and U-cut flowers. A wide range of fresh picked vegetables at our self-serve stand. October-our Corn Maze and U-pick pumpkin patch, with gourds, corn stalks and other fall decorations. LOTS of pumpkins, including tiny Jack Be Littles, White Luminas, red French, and huge Atlantic Giants, all in the field where they grow. Hay rides and farm tours available by prior arrangements. We finish the year with U-cut and pre-cut Christmas trees starting the day after Thanksgiving. Large classic red barn available for event rental. A flock of pastured chickens and (often) fresh eggs for sale. Picturesque Evans Creek is on our property. The farm is located in beautiful Happy Valley, just 3 miles east of Redmond. Strawberries: June to early July, open daily 10am-6pm. Pumpkin Patch: October, 10am-6pm weekends, 3pm-6pm weekdays. Christmas trees Nov. 24-Dec. 17, 9am-5pm weekends, weekdays 2pm-5pm. Take SR 520 east to Redmond and follow exit signs to SR 202 East and Sammamish. 3 miles east of Redmond on SR202 turn right onto Sahalee Way, then go south (right) 1 block (.15 mile) on Sahalee Way, then west (right) .25 miles on NE 50th to Serres Farm at 20306 NE 50th St.



Also Garden Gatherings Susan Schmoll (425) 333-4313

7110 310th Ave. NE, Carnation Open daily, 9:30am-dusk, October

Game Haven Farm is a working family farm that has been in the family for 50+ years. It was a dairy farm for many of its early years. The Schmoll family has grown pumpkins for U-pick for 25 years, along with a variety of other crops. Families enjoy going into the field to pick pumpkins and gourds of many sizes, shapes & colors from the vine. We also have mini hay bales, cornstalks, ornamental corn & a large variety of winter squash for sale. Farm animals are on hand also. Pumpkin Patch is open daily 9:30am-dusk (October). For other sales, call first. 1 mile north of Carnation on SR 203, turn west onto Carnation Farms Rd. Turn north on 310th (just before crossing river.)





Harvold Farm U

Nancy Harvold (425) 333-4185 nharvold@yahoo.com 5207 Carnation-Duvall Rd. NE, Carnation Open Daily, 8am-8pm during season, unless picked out

Family-owned and operated for over 50 years. U-pick only. Strawberries mid-June to July 4; U-pick raspberries July 4-mid-August. Containers provided at no cost. Parking close to fields. No dogs allowed. Children welcome. Open daily during season. On Hwy 203 (Carnation-Duvall Rd.) on north side of the city of Carnation.



Remlinger Farms U 0

dates & hours of operation

Bonnie Remlinger (425) 333-4135 x 102 info@remlingerfarms.com 32610 NE 32nd St., Carnation www.remlingerfarms.com Open May-October. Check Web site for

Remlinger Farms is proud to practice sustainable, conservative IPM farming. We have our own Direct Farm Market featuring in-season Washington produce and our famous frozen "U-Bake pies. Remlinger Farms is a wonderful place for old-fashioned, interactive family fun-from sharing a home-cooked meal in our Restaurant, to spending quality family time in our U-pick fields. Our Country Fair Fun Park is perfect for families with kids 12 and under and features pony rides, steam-train ride, 4-H animals and many more kid-safe rides and attractions-all included in one low admission price. We also host the Worlds' Best Birthday Parties, our June Strawberry Harvest Festival, the Northwest's Largest Pumpkin Harvest Festival, Company Picnics and Educational Spring and Fall Tours. Located off of SR 203, 1 mile south of Carnation, just south of the Tolt River Bridge.

Carnation Farmers Market

Barbara Adams (425) 333-6050

info@carnationfarmersmarket.org Tolt Ave.(SR203) & Bird St, Carnation www.carnationfarmersmarket.org Tuesdays, 3-7pm, May 2-Sept. 26

Come visit one of King County's fastest growing farmers markets! Right in the heart of the beautiful Snoqualmie Valley, the Carnation Farmers Market is a vibrant community of shoppers and vendors including fruit and vegetables farmers; meat, poultry and egg producers; bakers, nurseries, and specialty food vendors. You'll find seasonal, fresh produce from local growers along with Eastern Washington favorites like peaches, cherries, and melons. Local musicians, sidewalk chalk art for young and old, a wonderful playground, plenty of grassy picnic areas, and many other special activities give the Market a unique flavor. In Downtown Carnation, east off the intersection of Tolt Avenue (SR 203) and Bird Street and next to Hopelink.



Fall City Farms **U**



Debbie Arenth (425) 222-4553 3636 Neal Road, Fall City daarenth@centurytel.net www.fallcityfarms.com Open Thurs-Mon, 10am-6pm; Sundays, 11am-5pm, Aug. 1-Oct. 31 Closed Tuesday & Wednesday

Fall City Farms, on the Snoqualmie River, presents a unique opportunity to visit a working farm. We spice up the valley with varieties of garlic, corn, pumpkins, peppers, potatoes as well as other fruits and vegetables. Pick your own strawberries and winter squash and many other chemical-free products like broccoli, gourds and flowers. Have a quiet picnic near the pond, visit our animals and enjoy a stroll in the sunflower gardens. We cultivate personal contact with our customers and serve as an agricultural and culinary resource. Visit our on-farm store and meet the farmers. No entrance fee. U-cut Christmas trees on December weekends. From Fall City, go north on Hwy 203. Take 1st left onto Neal Road. Continue 1/2 mile to 1st farm on right.



Bybee-Nims Farms **U O**





Steve Bybee Recording: (425) 888-0821 or For Questions: (425) 888-5745 sbybee4@comcast.net 42930 SE 92nd St, North Bend www.bybeenimsfarms.com Open Daily, 9am-8pm, during season

Our farm is located about 2 miles from North Bend at the base of Mt. Si. It's a great place to get back to nature. Try to spot some elusive mountain goats while you pick the biggest, freshest blueberries in your peaceful little corner of the field. We have U-pick blueberries (6 varieties), some raspberries and fresh picked vegetables throughout our approx. mid-July to mid-September farm season. Call our recording to find out what is currently available, and for driving directions. You can also email or call (425) 888-5745 before you come to the farm to check on weather and picking conditions. Our normal hours are 9am to 8pm every day of the week during the season. We occasionally have to close for a day or so due to bad weather or to let the berries ripen. We use organic and/or sustainable agriculture methods. If you have specific questions or needs, please call and we will be happy to discuss our growing techniques. From North Bend, take Ballarat Ave. N. out of town. We're about 2 miles from North Bend. Watch for our signs along the way during picking season.

Farms that offer U-pick

Farms that are certified organic or claim to use ecological farming practices









Jerry & Aimee Sherrill
(425) 888-2155
info@dahliabarn.com
13110 446th Ave. SE, North Bend
www.dahliabarn.com
Sat. & Sun. 10am-5pm, August & Sept.
Tuber sales every Saturday in March

Dahlias Direct from the Grower to the Gardener!! Family owned and operated, The Dahlia Barn offers U-Cut or We-Cut dahlia cutting gardens during August & September. Stroll through 3500 dahlias in our field, from the smallest dahlias to the famous dinnerplate size dahlias. U-Cut dahlia bouquets are \$5.00 per dozen stems. Dahlia tuber sales are held at the barn every Saturday in March. We take orders all year for dahlia tubers shipped to you in April and May. Order early as some varieties will sell out. Dahlias on our Web site are also available in our cutting garden. The Dahlia Barn is located just outside of North Bend, Washington, about a 40 minute drive from downtown Seattle. Drive I-90 to exit 32 in North Bend. If driving from Seattle, turn left (north) onto 436th Ave SE. If driving from Snoqualmie Pass, turn right (north) onto 436th Ave SE. Follow 436th Ave SE for 1 milé to the stop sign. Turn left onto SE North Bend Way. Follow for 1/2 mile to the Mt Si Road. Turn right onto Mt Si Road. Follow for 1 mile. Turn right onto 446th Ave SE and follow the road to the dead end. Please park at the red barn on the left.



North Bend Farmers Market

Wanda Boe (425) 831-1900 wboe@siviewpark.org NEW LOCATION: 400 SE Orchard Drive, North Bend www.siviewpark.org Thursdays, 4pm-8pm, June 29-Sept. 28

The Farmers' Market has been moved to historic Si View Park, located in the heart of North Bend, with a spectacular view of Mt. Si. Enjoy the small-town atmosphere while shopping for fresh produce and flowers, delicious food and exquisite arts and crafts. Fill up your picnic basket with delectable treats from the market to enjoy while taking in the summer sounds of our Thursday Night Concert in the Park series. Take I-90 to exit 31. Turn north onto SR 202 (Bendigo Blvd.) Turn right onto Park St. Turn right onto Healy Ave. South for 3 blocks. Healy Ave. South turns into SE Orchard Drive. Si View Park is located at 400 SE Orchard Drive.



Issaguah Public Market

Dave Sao (425) 837-3311 daves@ci.issaquah.wa.us 1730 10th Ave. NW/Pickering Barn www.ci.issaquah.wa.us/ issaquahpublicmarket Saturdays, 9am-2pm, April 15-Oct. 14

The Issaquah Public Market is full of farm fresh produce, fresh fruit, fresh cut flowers, specialty foods and hand-crafted arts & crafts. Special entertainment and events are scheduled weekly as well. The last Saturday of every month is Kid's Day, where kids are invited to sell their products for free. Come join the fun at historic Pickering Barn. From I-90 east, to exit 15 (Lake Samm. State Park). Left over I-90 onto 17th Ave, follow the road through 3 stop lights. Take right on 10th Ave. NW and Pickering Barn is on the left, across from Issaquah Costco. Heading west on I-90, take exit 15, Renton exit. Take a right off the ramp onto 17th, go through 3 stop lights, then right onto 10th Ave. NW.

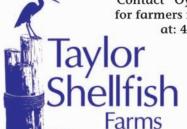


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Contact "Oyster Bill" Whitbeck for farmers market information at: 425-210-4197.

Visit our retail stores at: 2182 Chuckanut Dr. Bow, WA 98232 360-766-6002

130 SE Lynch Rd. Shelton, WA 98584 360-426-6178

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www.pikeplacemarket.org 206.682.7453

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Bill Pace Paceranch11@yahoo.com (425) 467-0501 www.billpacefruitproduce.com 2380 Bellevue Way SE, Bellevue Open Daily, 9am-7pm, April 15-Oct. 31

Fresh from the MERCER SLOUGH BLUEBERRY FARM, ORGANIC blueberries, or you can pick your own ORGANIC blueberries from late June to end of October. We also have frozen ORGANIC blueberries when we open all season long. The strawberries, raspberries and the other berries are fresh picked daily. Most all the fruit such as peaches, nectarines, pears and apples come from my orchard in the Yakima Valley. Most of all our vegetables come fresh from the farms in eastern and western Washington. We start off with Fresh Cut Yakima Valley Asparagus when we open our farm stand April 15th. Come bring the children to the farm to pick blueberries, walk the beautiful trails in the Mercer Slough Park, have a picnic, and enjoy the wildlife. Come to Bellevue off I-90, take exit 9 (Bellevue Way), head north. Blueberry farm and farm stand are just beyond the Park & Ride lot on the right side of the street, about 3/4 mile.

New!! Crossroads Farmers Market

Grant Davidson (425) 485-1042 gddman22@aol.com At Crossroads Mall. on the East side, next to Circuit City 156th & NE 8th, Bellevue www.crossroadsbellevue.com/ farmersmarket

Tuesdays, 11am -4pm, May 23-Oct. 10

This exciting new market will feature a wide selection of fresh fruits and vegetables as well as fish, nuts, honey and organic greens, plus baked goods and nursery stock, jams and jellies. Come for fresh, tasty and healthy regional produce, direct from the farmers who grow it. The market will be another delicious addition to the Crossroads community. From I-405, go east on NE 8th, just past light at 156th NE. At next light, turn left into Crossroads Mall and follow signs. There are also entrances to the mall off of 156th NE just north of NE 8th. Market is on the east side of the mall parking lot.



Bellevue Farmers Market

Lori Taylor (425) 454-8474 fresh@bellevuefarmersmarket.org 1717 Bellevue Way NE, Bellevue www.bellevuefarmersmarket.org Thursdays, 3-7 pm, May 18-Oct. 12

Committed to bringing you the freshest farm products from Washington state farms. Come and buy fresh fruits and vegetables direct from the farmer. Also offering organic produce, organic beef, chicken and pork, artisan breads, herbs, fish, eggs, cheese, shellfish, flower bouquets, nuts, pies, cookies, cider, jams and honey. Live music and cooking demos throughout the season. In the First Presbyterian Church parking lot, 9 blocks north of Bellevue Square.

Lake City Farmers Market (206) 547-2278

nfma@seattlefarmersmarkets.org Off Lake City Way and 125th NE www.seattlefarmersmarkets.org Thursdays, 3–7pm, May 18–Oct. 5

Over 25 vendors bring their fresh produce from both sides of the Cascades to this weekday market. This "farmers only" market features local organic fruits and vegetables, herbs, eggs, poultry, meats, fish, cider, honey, fresh flower bouquets, nursery stock, fresh baked pastries, artisan breads, preserves and other delicious goodies. Weekly entertainment & cooking demos. Located right off Lake City Way and 125th at the intersection of 127th NE & NE 30th (behind the fire station.) From I-5 North, take the Lake City exit. Go three miles on Lake City Way. Turn left on 127th. Market is two blocks west. From I-5 South, take the 145th Street exit. Turn left on 145th and go east over the freeway. Follow 145th east to Lake City Way. Turn right on Lake City Way. Turn right on 127th.

University District Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org University Ave. & NE 50th www.seattlefarmersmarkets.org Saturdays, 9am-2pm, May 6-Dec. 30 (closed May 20 for Street Fair)

Come shop at Seattle's biggest and longest-running "farmers-only" market, now in its 14th year of operation. An amazing selection of local, seasonal fresh fruit, berries, vegetables, organic produce, fresh herbs, mushrooms, cheeses, fish, shellfish, poultry, meats, eggs, nuts, cider, honey, cut flowers, nursery stock, fresh baked goods, preserves and more. Weekly entertainment, chef demos, expert gardening and composting advice are also at the market. Located on the "Ave" at the corner of NE 50th St. and Univ. Way. From I-5, take 50th St. exit, head east on 50th for 1/2 mile to Univ. Way. Market is outdoors at the U-Heights Comm. Center. Parking tokens available to market shoppers for 1 free hour of parking at U-District lots.



New Market! Wallingford Farmers Market

Judy Kirkhuff (206) 782-2286 master@seattlemarkets.org 1815 N. 45th St, Seattle www.seattlemarkets.org Wednesdays, 3-7pm, June 7-Sept. 27

Located at the intersection of N. 45th St. & Wallingford Ave. N., in the parking lot of the Historic Wallingford School Center Building. The Wallingford Farmers Market is a Europeanstyle farmers market serving the surrounding Wallingford, Green Lake, North Lake Union, Fremont & Latona neighborhoods with a diverse offering of produce, fruits, meats, fish, cheese, breads, raw honey, and much more, all direct from Washington State farmers. In addition, other locally made food products from King County and Puget Sound small businesses, as well as many local artisan handcrafts. From I-5, take NE 45th St. exit, head west on 45th to Wallingford. Market will be on south side of street.

Broadway Sunday Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org Harvard Ave. E. between Republican & Harrison www.seattlefarmersmarkets.org Sundays, 11am-3pm, May 14-Nov. 19

Now in its second season, the Broadway market features fresh-picked fruits and vegetables from local family farmers. Dozens of seasonal varieties, organic produce, cut flowers, meats, fish, fresh baked pastries and artisan breads, honey, farmstead cheeses, cider, preserves, eggs and more. Support local farming and stock up for the week on the freshest, tastiest and healthiest farm-grown produce. Located on Harvard Ave. E. between Republican and Harrison, just behind the Broadway Bank of America, in Seattle's Capitol Hill neighborhood.

MadCap Hill Farmers Market

Judy Kirkhuff (206) 782-2286 master@seattlemarkets.org 1620 20th Ave, Seattle www.seattlemarkets.org Fridays, 3pm-7pm, May 5-Oct. 13

Central Seattle's European-style Farmers Market. Located on the Madison Hill between Lake Washington, Madison Park, the Central District and the Broadway. Featuring local farmers and artisan handcrafts. Come for the delicious food and fun every week. Go east on Madison from I-5 to 20th Ave., turn right to market. From Arboretum, head west on Madison to 20th and turn left to market.

Farms that offer U-pick Farms that are certified organic or claim to use ecological farming practices **OO** Farmers Markets Farms



Magnolia Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org 2550 34th W, Seattle www.seattlefarmersmarkets.org Saturdays, 10am-2pm, June 3-Sept. 30

This beloved neighborhood farmers market provides a delicious variety of WA state farm produce to shoppers on Saturday mornings. Puget Sound vegetables and berries. Eastern WA fruit, organic produce, meats, fish, herbs, eggs, fresh baked goods and artisan breads, jams, pickles and more. Shoppers can also enjoy entertainment, cooking demos and expert composting and gardening advice. Located next to the Magnolia Community Center. See Web site for directions.



Pike Place Market

(206) 682-7453 info@pikeplacemarket.org www.pikeplacemarket.org First and Pike, Seattle Open Daily; year-round; hours vary

Shop Seattle's original farmers market, started in 1907. Open daily with year-round farmers, the Market is the place to "Meet the Producer." Special seasonal farm days are Summer Sundays when farmers sell on the cobblestones of Pike Place, and Organic Wednesdays when organic growers sell under the awnings along Pike Place. Choose from fresh vegetables, greens, herbs, berries, fruit and more. Cooking demos and recipes are part of the fun. Shop the rest of the Market for specialty foods, ethnic ingredients, fresh seafood and meat, & much more. Visit www.pikeplacemarket.org for more information, cooking demos times, and a schedule of chef's tours. Look for farmers in the Main and North Arcade and along Pike Place. Hours vary, but typically run 9am-6pm. In downtown Seattle, travel on First Avenue to the Market's main entrance at First and Pike. For complete driving directions, visit www.pikeplacemarket.org



(206) 547-2278 nfma@seattlefarmersmarkets.org Corner of Alaska and California/ Alaska Junction www.seattlefarmersmarkets.org Sundays, 10am-2pm, April 30-Dec. 17

West Seattle's beloved neighborhood market is devoted exclusively to fresh, WA state produce and farm products. Buy direct from over 30 vendors selling their just-picked fruits, vegetables, organic produce, herbs, mushrooms, cheeses, eggs, poultry, fish, cider, honey, cut flowers, nursery stock, wines, artisan breads and pastries. Weekly entertainment, chef demos and Master Gardeners also on site. Located on corner of Alaska and California in the Alaska Junction shopping district of West Seattle. From I-5 or 99, take the West Seattle Bridge exit, continue to Fauntleroy Way, at 4th light (SW Alaska St.) take a right. Go 2 lights to corner of 44th and Alaska. Plenty of free parking.



Columbia City **Farmers Market**

(206) 547-2278 nfma@seattlefarmersmarkets.org 4801 Rainier Ave. S. at S. Edmonds www.seattlefarmersmarkets.org Wednesdays, 3-7pm, May 3-Oct. 25

"Come for the freshness, stay for the fun" at Seattle's southeast outdoor Farmers Market in historic Columbia City. Buy direct from WA state farmers at this mid-week market. A wide selection of fresh-picked produce, organic fruits and vegetables, berries, herbs, cut flowers, cheeses, mushrooms, nursery stock, baked goods, meats, chicken, honey, jams and more. Entertainment, chef demos and kids activities. Located at the Columbia Plaza, 4801 Rainier Ave. S. (at S. Edmonds). Plenty of free parking.



Vashon Farmers Market

Lisa Mathias (206) 498-0986 viga-market@hotmail.com On the Village Green on Vashon Hwy S. in the center of the business district Saturdays, 9am-1pm, April 1-Oct. 14, winter market dates also

Enjoy the fruits, veggies, meat, eggs, nursery crops of Vashon farmers, baked goods and artisan chocolates produced on Vashon, and creative crafts made by Vashon Islanders at this eclectic rural market. Special events and live music make this a special place to enjoy the best of the Island.



Tukwila International Farmers Market

Lisa Pacini (206) 768-2822 farmersmarket@ci.tukwila.wa.us 14300 Tukwila International Blvd. (corner of 144th St. & Tukwila Intl. Blvd.) www.ci.tukwila.wa.us/FM/ farmersmarket.htm

Wednesdays, 3-7pm, May 17-Sept. 27

The City of Tukwila is pleased to announce its second annual Tukwila International Farmers' Market. The Market provides a unique opportunity to shop for fresh fruits, vegetables, flowers and handcrafts from Washington State farms. Enjoy freshly prepared foods and local arts and crafts. Local, talented Tukwila residents have stepped forward to display their wares at the Market, too. Check out the beautiful handmade jewelry, hand-painted pottery and stepping stones, and fresh honey, harvested right in Tukwila. Music at the Market provides live entertainment. Plenty of free parking. Just north of 518 on International Blvd., across from Larry's Market. From I-5 North, I-5 South or I-405, take 518 west. Exit Hwy 99 toward Sea-Tac Airport. Take the Hwy 99S ramp toward Hwy 99N. Take the S. 154th St. ramp and make a slight right. Turn left onto Tukwila Intl. Blvd. Market is .5 mile up on the right.



Renton Farmers Market

Sara Garner (425) 226-4560 Farmersmarket@gorenton.com S. 3rd St. between Logan & Burnett in **Downtown Renton** www.GoRenton.com

Tuesdays, 3pm-7pm, June 6-Sept. 19

Featuring fresh, grown-in-Washington produce, flowers, & select locally-made food products at Renton's beautiful downtown Piazza Park. Enjoy live entertainment, children's activities, and visits by talented chefs and Master Gardeners! Adjacent to the Renton Transit Center. From I-405, take exit 2 and proceed north on Rainier Ave. to S. 3rd St. Turn right. Head east. The Piazza is located on S. 3rd St. between Logan and Burnett Avenues.







Sue Larson-Kinzer 425-228-9623 1733 NE 20th St, Renton Wed-Sat, 9am-6pm, call for dates

Blueberry season starts approx. mid-July and runs until finished in late September. Open Wednesday through Saturday for U-pick blueberries. We use no sprays on our berries. Naturally grown. Please limit your call to our business hours. We have clean fields and wellpruned, easy-picking bushes. Usually open Wed.–Sat., 9am–6pm. Closed Sun.–Tues. Subject to change, please call first. We are located ten blocks off I-405 in Renton. Take exit 6 (30th St.). We are on the east side of freeway. Follow the chainlink fence around Kennydale School to NE 28th and turn right, go 1/2 block, turn left on Jones Ave. NE, go 8 blocks to NE 20th St., turn left. Fourth house down the hill on the right.



Federal Way Farmers Market

Karla Kolibab (253) 261-8157

federalwayfarmersmarket@yahoo.com Sears parking lot, 1701 S. 320th St, **Federal Wav**

www.federalwayfarmersmarket.com Saturdays, 9am-3pm, May 13-Oct. 28

We will have fresh fruit, vegetables, organic fruit and vegetables, fresh flowers, processed foods, fresh bread, pastries, coffee, espresso, cheese, nuts, Kettle Korn, fresh salmon. Food vendors include Miro's Polish Food, Meat for the Soul Barbecue, food vendors selling shish ka bob. Crafts include carved wood products, bird houses, jewelry, lavender & lavender products, nursery with plants and flowers, pottery, and candles. Plus chef's demos and Master Gardeners throughout the season and entertainment each week. Special events include senior days, pet days, western days, multi-cultural days and festival day. Come and see our exciting market and enjoy. I-5 to 320th, go west on 320th to the Sears Parking Lot at The Commons Mall.

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New!! Des Moines Farmers Market on the Waterfront

Wendie Dyson, Market Organizer (206) 622-1340 dmfm@farmingandtheenvironment.org Des Moines Marina, S. 227th & Dock St, Des Moines www.farmingandtheenvironment.org

Saturdays, 10am-2pm, June 17-Oct. 28

"FIRST EVER Washington State farmers market dedicated to good stewardship of our environment and your health. Pick up fresh, nutritious foods grown by local family stewardship farms on the waterfront at the Des Moines Marina! Our bustling marketplace will host up to thirty vendors with a bounty of freshly harvested products direct from the farmer, fresh cut flowers, unique local crafts, and delicious lunch foods to sit down & enjoy. Visit our website for our weekly market listings of seasonal farm fresh foods, fun events for the whole family, and a complete vendor listing." From I-5, take Kent/Des Moines exit, head west on S. Kent-Des Moines Rd. Continue straight onto Marine View Drive S (SR 509). Turn west onto S. 227th St to the Marina. Market near Anthony's Restaurant in South Marina Park. Bus route 131.



🥴 Serena Farms 🖳



Jason Serena (253) 261-8789 jser316@hotmail.com 4400 S. 212th St, Kent Noon-dusk, October 6-31

Serena Farms has been family-owned by Chris and Jason Serena since 1996. Serena Farms is the largest pumpkin grower in the Kent city limits. Come and enjoy our U-pick pumpkin patch this fall. Plus, a wide variety of winter squashes to choose from. Open noon till dusk, Oct. 6–Oct. 31. The U-pick is located on the corner of 212th and Orillia Road, just below Seatac airport off of I-5. From I-5, take Orillia Rd. S. exit and turn right until it turns into 212th. Farm is located on the corner of where Orillia Rd. turns into 212th.



Kent Farmers Market

Brian Ipsen (253) 486-9316 kentfarmersmarket@hotmail.com **Right in Downtown Kent** www.kentfarmersmarket.com Saturdays, 9am-2pm, June 3-Oct. 14

Come join the fun during Kent's third season as an open air market. This farmers Market continues to be one of South King County's oldest farmers' markets, with a rich history of 32 years featuring in-season vegetables, fruits, flowers, plants and juried crafts . . . all direct from the producer. Visit us every Saturday from June 3–Oct. 14. Weekly activities and entertainment. See our Web site for details. Market is located in Kent City Center, with easy parking and delicious ideas from our local farms and crafters. Take Hwy 167 south to Willis Street exit, SR 516. Turn east to 4th and head into Downtown Kent. Watch for signs. Check our Web site for updates.



Carpinito Brothers Farm



Chet Dixon/Leona Reinhardt (253) 854-5692 leonar@carpinito.com 1148 N. Central, Kent

Open Daily, 9am-6pm, year-round

Family owned for over 30 years. Open yeararound for all your gardening and landscaping needs. Bark, topsoil & gravel U-haul or delivered. Flowers, hanging baskets, vegetable starts, nursery stock, planters, seeds, tools, gloves, and more. June-November, we feature Carpinito-grown farm fresh produce picked daily: lettuces, spinach, greens, cabbage, corn, beets, carrots, leeks, English peas, broccoli, cukes, peppers, basil, cilantro, zucchini and winter squash. Washington items: berries, cherries, apricots, peaches, pears, apples, beans, tomatoes, potatoes, pickling cukes, spices, vinegar, dill, raw honey and more. October: U-pick pumpkin patch and corn maze. December: huge selection of green or flocked Christmas trees, florist quality poinsettias, garlands and wreaths. From I-405, take Hwy 167 S, 84th Ave. exit. Left on 84th, 1/2 mile on left.



Fruit Tree Nursery

Terry Herman, Doug Weiks (253) 852-9233 weiks@msn.com 25189 Frager Rd. S, Kent Mon-Fri, 8am-6pm; Sat. 9am-5pm; Sun. 10am-4pm

Field grown plant & trees. A variety of screening plants: Leyland Cypress, Pyramidalis, Portuguese & Russian Laurel and more. Many varieties of lavender! Deciduous trees, fruit trees, cedar, pine, spruce & much more! Call for further information. Doug: (206)387-8733, or Terry (206)850-7620. Head south on Hwy 167, exit at Willis, turn right. Left on Washington Ave., cross over Green River, turn right on Frager Rd. S. From 167 northbound, exit at 277th, go to light, & turn right (West Valley Hwy), continue approximately 3 miles, turn left on Frager Rd. S.



T & M Berries U 0



Maria Breneman (253) 859-4193 OR (253) 941-1435 27329 78th Ave. S, Kent Open daily during season at 8am

Visit us this summer for our naturally grown strawberries and raspberries, then come back in the fall for our kid-size pumpkin patch, complete with ornamental corn and everlasting flowers. Nestled between Kent and Auburn, right off Hwy 167, our small family-run U-pick is open daily during the season. Please call ahead for availability. Families are very welcome on our no-spray farm, but please no school or care groups. Go south of Kent on 3rd, about 1.5 miles, or go north of 277th St. on 78th Ave. about 1/4 mile. Watch for signs.



Farms that offer U-pick Farms that are certified organic or claim to use ecological farming practices



Farms (00) Farmers Markets



Whistling Train Farm 0

Shelley Pasco & Mike Verdi (253) 859-5197 shelley@whistlingtrainfarm.com 27127 78th Ave. S, Kent www.whistlingtrainfarm.com

CERTIFIED NATURALLY GROWN. We grow a huge variety of vegetables—everything from artichokes to zucchini. We grow for flavor, quality and health! Ask about our Subscription Programs. Enjoy our produce at Flying Fish and other select restaurants. Fresh eggs from happy, healthy, pastured hens. Naturally-raised Berk shire pork available by contract. Farm stand open this year. Please call, email, or check our website for hours open. Find us at University District and West Seattle farmers markets May through February. From I-5 take 272nd St. exit, drive east into valley for 3 miles. Turn left on 78th Ave. From Kent East Hill, head west on 277th St. into valley and turn right on 78th Ave. From Hwy 167, take 277th St. exit and turn left on 78th Ave. Farm is 1/2 mile down 78th on left.



🥮 Fresh Flower Farm 💟



Yee or Paochia Hang (253) 941-2380 28229 W. Valley Hwy, Kent freshflowerfarm@msn.com Daily, 10am-6pm, June-November

Fresh Flower Farm is owned by the Hang's Family and has operated since 1997. We have many kinds of fresh cut flowers, arrangement bouquets, U-cut flowers, dry flower bouquets and farm fresh produce. Bring your kids and camera and come to enjoy the full fields of all kinds of fresh flowers in bloom. From SR 167 between Kent and Auburn, take S. 277th exit. Go West on 277th, then take a left onto W. Valley Hwy. Go South about 1/2 mile. We are on the right hand side.



Country Farmers Market U



Janice Hammerstrom (360) 802-6800

jhammer@countryfarmersmarket.com 40709 264th Ave. SE (Hwy 169), Enum-

www.countryfarmersmarket.com Open daily, 10am-7pm, May-October

Buy local and eat local. Country Farmers Market is a full service on-farm market specializing in local produce and products. Our goal is to support local farms and farmers. Please stop by, tour the market, vegetable gardens, flower gardens, get your free sample of our fudge and see the beautiful views of Mt. Rainier. Country Farmers Market is located 2 miles north of Enumclaw on the west side of Hwy 169.







Kim Colleran (253) 376-8604 info@producehomedelivery.com www.producehomedelivery.com 38704 Veazie-Cumberland Rd. SE, **Fnumclaw**

Terra Organics is a certified organic farm and produce home delivery service, located in Enumclaw, WA. We produce a variety of mixed vegetables, and purchase from local organic farms and distributors to bring you fresh, organic produce all year long. Convenient weekly delivery includes recipes, preparation tips and organic news. Available throughout South King and Pierce Counties. Delivery starts at \$25/box. Log-on to our Web site: www.producehomedelivery.com for more details.

Rockridge Orchards & Cidery •

Wade Bennett (360) 825-1962 41127 212th Ave. SE, Enumclaw Open by appointment—please call first

Our philosophy has always been life, food and farming should never be boring. We continue to expand our varieties of exotic, heritage and heirloom fruits and vegetables, seeking out the very best flavors from every corner of the world. 2006 additions include some truly unusual herbs, tomatoes, cucumbers, melons, fruits and greens from China, Japan, Italy, France, South America and Russia. Newly bonded winery offers unique hard ciders and wines. Find us at Columbia City, Bellevue, University District, Federal Way and West Seattle farmers' markets. Take Hwy 164 from Auburn. Turn left on 400th, at the next flashing light (212th) turn right. We are on top of the hill on right.



Alpacas of **Fair Meadows Farm**

Eva & Steve Gallagher (253) 833-0113 Eva@FairMeadowsFarm.com FairMeadowsFarm.com & SpinAlpaca.com 4131 53rd St SE, Auburn Open by appointment

Alpacas of Fair Meadows Farm offers Alpacas and all they produce. Our bagged manure is excellent for gardens because of its mild odor, NPK nutrient analysis of .8/.3/.7, and naturally pelleted shape. Our SpinAlpaca store features a full line of knitting and crocheting tools, books, patterns and yarn, as well as baby alpaca spinning and felting fiber. SpinAlpaca accepts phone and internet orders as well. Call for an appointment before you come! From Hwy 167, take the Stewart Rd/8th street exit and head East across the valley and up the hill. At the top of the hill go through three stoplights, then turn left onto 190th. Drive one mile, the turn right onto 53rd St SE. Our farm is the first one on the left with a white three rail fence. From Hwy 18 take the Auburn Way/Hwy 169 exit. Turn left onto Auburn way South. Drive through the intersection with "M" street and immediately take the shallow right turn onto Howard Road. Turn right onto "R" street, drive over the river and up the hill and turn left onto 53rd St SE. Turn left onto 53rd St SE again and our farm is the first one on the left with a white three



(253) 939-7666 mosbyfarms@earthlink.net 12754 SE Green Valley Rd, Auburn Open 7 days a week, 9am-6pm, May 1-Sept. 30

Stop by our farm stand and pick up some of your favorite in-season fruits & vegetables on your way home or on your way to Mom's house. Featuring locally-grown vegetables, honey and homemade jams, along with Eastern Wash. seasonal fruits & vegetables. Taste our delicious, fresh apples, blackberries, blueberries, pears, raspberries, strawberries, dill, green & yellow wax beans, broccoli, lettuces, onions, peppers, potatoes, spinach, squashes, tomatoes, zucchini and lots more! All farm fresh. Plus: U-pick pumpkins in October. Take Auburn-Black Diamond exit off Hwy 18, then east on Auburn Black Diamond Road, 1/8 mile. Then take Green Valley Road. Go past Green Valley Meats, farm is 1/4 mile on left, farm stand is on right. Pumpkin Patch: head West off the freeway exit.



Trees 'n Bees, Inc.

Carolyn Elliott (253) 939-1149 info@treesnbees.com 34747 162nd Ave. SE, Auburn www.treesnbees.com Open year-round, Sat: 10am-4pm, Monday: 4-7pm, Thurs: noon-7pm, March-Sept; Thanksgiving-Christmas, 9am-7pm daily

Trees 'n Bees, Inc. has been serving the Puget Sound area since 1972. Located just east of Auburn, this family-owned tree farm operates 34 acres, growing Christmas trees and raising honeybees. The Store offers fresh local honey, beekeeping supplies, unique gift items and Christmas decorations plus all-day seminars for those interested in honeybees and beekeeping. During the Christmas season, in addition to trees, you will find complimentary beverages, snack bar, play area for kids with Christmas videos, and Mrs. Claus. We grow Douglas, Noble, Grand, Pacific Silver, and Sub Alpine firs, Norway Spruce and others. Off I-5, take exit 142A, go 6 miles east on Hwy 18, take Auburn-Black Diamond Rd. exit. Turn right at stop sign, cross river and turn right at the stop light. Turn right on SE Lk Moneysmith Rd., go one mile. Farm is on right.



Canter-Berry Farms U

Clarissa Metzler Cross & Doug Cross (253) 939-2706

cbfdoc@prodigy.net 19102 SE Green Valley Road, Auburn www.blueberries4u.com

Open daily in harvest season: 8am-6pm Holiday & non-harvest: 10am-6pm Call ahead

Our small, friendly farm raises both Blueberries and American Saddlebred Show Horses. Our farm, homesteaded in the 1870's, has been family owned for the past 52 years. We offer U-pick blueberries and fresh flowers in season. Frozen blueberries as available. Our Fresh Blueberry Jam, Syrup, Vinegar and Chutney are available all year at our farm salesroom and at our farmer's table at the Pike Place market. Farm hours during U-pick, 8am-6pm. Please call ahead or check our Web site for picking days. Holidays and non-harvest season hours are 10am-6pm for salesroom. Tours (15-50 people) by appointment. Mail-order. From I-5, take Hwy 18 east. Take Auburn-Black Diamond Rd. exit. Keep turning right to SE Green Valley Rd. Farm is 5.5 miles on the left, 2-1/2 miles west of Flaming Geyser State Park.





Hamakami Farm 😈



John Hamakami (253) 833-2081 14733 SE Green Valley Road, Auburn Open 8am on picking days

U-pick strawberries. We provide free containers to pick in and take home. We will open at 8:00am on days we pick. We are not open later than working hours. Avoid being disappointed. We strongly urge that you call first before driving out. Strawberry farm located 5 miles east of Auburn on SE Green Valley Rd. This is the same road to Flaming Geyser State Park.

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Farms & Farmers Markets of Pierce County



(253) 922-1604 terryann@terrysberries.com 4520 River Road, Tacoma www.terrysberries.com 10am-6pm, May-October

Berries, veggies & apples, too, we grow organic just for you! 20 years of growing great berries and veggies in the Puyallup Valley. Shop at our farm store or join our CSA to reserve your share of the harvest for more than 10 months of the year. Choose from the huge variety of veggies, pick-your-own flowers and herbs. Savor freshly-picked berries in season. Farm-fresh eggs available year around. Join us for apple picking & cider pressing October weekends and pick your own pumpkin in our pumpkin patch. School tours by appointment. Farm store open May–October, 10am–6pm. Two miles from I-5, exit 135 toward Puyallup. For more information and detailed directions, visit our Web site.



(253) 922-7635 6012 44th St. E, Puyallup

We grow and sell from our farm market. Fresh strawberries, green beans, pickling cucumbers, slicing cucumbers, zucchini and yellow squash, and dill. Open to the public beginning about June 1 for strawberries, July 15 for veggies. 9am-6pm every day, through September. Midway between Puyallup and Tacoma on Hwy 167 (River Road Hwy).

Sunrise Blueberry Farm O

(253) 845-2856 1501 13th St. SE, Puyallup New Hours: Fri.–Tues, 8am–5:30pm, July–mid-Sept, depending on weather Call ahead

CERTIFIED WSDA/NOP ORGANIC SINCE 1976. The sweetest blueberries you'll ever taste! "We feed the soil, and the soil feeds the plant!" No herbicides, no fungicides, no synthetic pesticides, no chemical fertilizers. Hand-picked at their peak of freshness! Fresh flats, washed and ready-to-freeze cases, and already frozen cases available. Try our exclusive 20-lb. freezer case, no repackaging necessary! Use them right out of the case all year long. Quantity discounts for 10, 20, 30, 40 and 50 pounds. Stock up for winter! Per pound price less than Saturday markets. Your complete satisfaction guaranteed! Sorry! No U-pick available. Save time and gas. Always call ahead to double check our hours, for availability of berries and to place orders of 50 pounds or more. In Puyallup off E. Pioneer. From Seattle: Take Hwy 167 South to Hwy 512 (Puyallup & Olympia), take the 1st exit off 512 (Pioneer Ave.), turn right on Pioneer, go one long block to 13th St SE (Spinning School), turn right on 13th St. SE and go 2 stop signs, and look for the red shed at the end of the farm road. From Tacoma: Take I-5 northbound, take exit 135 (Puyallup, Hwy 167 North, River Road), in Puyallup, turn right on

Meridian at the Ford dealership, go 5 traffic lights, and turn left on Pioneer, after going under Hwy 512, follow the directions above to the farm.

Puyallup Main Street Farmers' Market

Janie Morris (253) 840-2631 fmkt@puyallupmainstreet.com Pioneer Park Pavilion, 330 S. Meridian, Puyallup www.puyallupmainstreet.com Saturdays, 9am-2pm, May 6-Aug. 26; 10am-2pm, Sept. 2-Oct. 28; Sundays 10am-2pm, May 7-Aug. 27

Join us all season long for a fun-filled market packed with locally-grown fresh produce, seafood, healthy nursery stock, flowers, yummy baked goods, crafty gifts and delicious foods. A delightful indoor-outdoor setting in the Pavilion at Pioneer Park. Watch for informal gardening; food preparation and preservation classes; canine agility runs; Art at the Market, a creative hands-on booth for children staffed by Valley Arts United, and lots of other family fun. From I-405 S., take the Hwy 167 South exit toward Kent/Auburn, follow 167 South to Hwy 512 Puyallup, take Pioneer Exit, turn left (west), left at Meridian. End at 330 S. Meridian, Puyallup.

🤒 Linbo Blueberry Farm 😈 🧿

Richard Linbo (253) 229-6438 8405 Fruitland Ave. E, Puyallup 7 days a week, 9am–7pm, starting early July

The farm has grown blueberries for more than 50 years. Since 1999 it has been a U-pick operation. There are 4 acres of mixed cultivars. Pick to the sound of classical music from early July until the end of the season. Nothing has been applied to the plants for at least 7 years. Hwy 167 to River Rd. to Meridian (downtown Puyallup). West on Pioneer (approx. 2 miles). Left onto Fruitland at the light. 1 mile up hill. Farm is on the left at 84th.

60 The Meat Shop of Tacoma

Lee Markholt (253) 537-4490 13419 Vickery Ave. E, Tacoma Mon–Fri, 8am–6pm; Saturday,10am–5pm; Closed Sundays & holidays

The Meat Shop offers the finest certified organic beef, pork, chicken and turkey. Chemical-free ham, bacon, sausage & lunch meats. Also naturally-grown lamb. We also do custom cutting and wrapping and poultry processing. Stop by and visit us sometime. Take exit 127 off I-5. Go east on SR 512 to Portland Ave. South on Portland Ave. to 112th Street. East on 112th to Vickery Ave. South on Vickery 1-1/2 miles to shop, on left.





Dale Maris (253) 862-2848 or (888) 235-5439 www.marisfarms.com 24713 Old Sumner-Buckley Hwy. (not 410!)

Maris Farms was established in 1983 on the scenic and winding Old Sumner/Buckley Hwy. Sweet raspberries are available starting July through mid-August. Our fall event runs through the month of October, with a 6 acre interactive corn maze, free covered hay rides, amazing goat walk, petting farm, pony rides, corn cannons and pumpkin catapult demonstrations. A special area includes many activities for kids. Then grab a wheelbarrow and head for the pumpkin patch and choose the perfect pumpkin from the thousands that are grown on the farm. Decorative corn stalk bundles and mini hay bales are ready to complete your fall display. Located on the Old Sumner/Buckley Hwy, 4 miles east of Bonney Lake. One mile North of SR 410. See web site for hours and specific dates.

Take Root Farm UJennifer Miller (253) 891-FARM

Jennifer Miller (253) 891-FARM 24416 Buckley-Tapps Hwy. E, Buckley www.takerootfarm.com Check Web site or call for days/hours

Enjoy a share of the harvest at Take Root Farm and get fresh, chemical-free produce yearround. Summer season: Mid-June through October. Receive a share of fresh-picked vegetables and come to "your" farm, feel and smell the earth and your "root" connection to life, while picking fresh flowers and herbs from the U-pick areas. All vegetables, herbs and flowers during the summer season are grown on the farm according to organic standards. We also offer fruit shares, much of which comes from other local farms. Winter and spring shares contain a wide variety of certified organic vegetables and fruit. From Sumner: Go east on Hwy 410 up the hill to the light. Turn left onto Sumner-Buckley Hwy. Go four miles. Take a left onto Buckley-Tapps Hwy (the street sign will be on the left side of the street) You'll see the farm on the left shortly after making the turn. From Enumclaw: Follow Hwy 410 thru Buckley to the intersection of 410 and Mundy-Loss (there will be a light). Turn right. Go almost four miles, then turn right onto the Buckley-Tapps Hwy. You'll see the farm on the left shortly after making the turn.



Start your summer with our own daily-picked strawberries, raspberries, blackberries and blueberries. Fall time is great family fun in our 5-acre corn maze. U-pick pumpkins, pumpkin slingshots, concessions, great fall decorating items and gifts. Bring your camera and the kids to meet Patty Pumpkin and Blinkey the Bear. From I-405, get on Hwy 167 heading south toward Kent/Auburn. Merge onto Hwy 410 east toward Sumner/Yakima. Take Hwy 162 E/Valley Ave.,

Farms & Farmers Markets of Pierce & Thurston Counties

exit toward Orting. Right onto Valley Ave. E. Hwy. 162, end at the farm.



(253) 848-5955 12920 SR 162 E, Orting 9am–6pm, Wed–Sun, April 1–May 31 9am–6pm Daily, June–Oct. 31

We are a fourth generation farm with an onfarm retail stand. Our fruit stand features our own seasonal fruits and vegetables, including strawberries, raspberries, blueberries, rhubarb, our famous sweet corn and green beans. Custom-grown fruits and vegetables from our friends in Yakima. Creative containers and hanging baskets offered in the spring. The first weekend of October kicks off our Annual Giant Pumpkin Competition, with pumpkins, painted pumpkins, and a wide variety of other fall crops, and a corn maze. Plus: group farm tours in October by reservation. From Puyallup, head east on Pioneer to Hwy 162 (Sumner-Orting Hwy) and turn right. Continue 3 miles. We're on the right, past 128th St., or call for directions.





Ron Sasaki (253) 318-0729 sasakifarm@aol.com 15714 188th St. E, Orting Open Daily, noon-dusk, August 1-Oct. 31

Celebrating 77 years of farming at our present location, since 1929. We are third generation farmers continuing the legacy in the Orting Valley. We raise pumpkins, sweet corn, and many types of lettuce, including both red and green varieties of romaine, leaf lettuce and bib; along with Asian specialties such as nappa, bok choy and daikon. Fall crops include a U-pick pumpkin patch, winter squash, ornamental corn, corn stalks and mini pumpkins. Come visit us at our produce stand. Drive east on Hwy 162 to Orting, turn right on West Calistoga St, continue approximately 1-3/4 miles (over bridge, past 188th St. E. toward the Washington State Soldier's Home), and produce stand is located on the right side of the road.

Proctor Farmers Market

Bruce Larson (253) 219-9427 larsonbrown@yahoo.com N. 27th & Proctor (on 27th), Tacoma www.proctorfarmersmarket.com Saturdays, 9am-2pm, April 29-Oct. 28

Our open air farmers' market is located in the heart of Tacoma's historic Proctor District. It features organic fruits, vegetables, herbs, plants, fresh cut flowers, fresh salmon, grass fed meats, hot food, bakery items and live music. From I-5, City Center Exit, take Schuster Parkway to N. 30th Street. Travel on N. 30th St. to Proctor. Turn left onto Proctor. Market is on N. 27th St. at Proctor.

HIH

Tacoma Farmers Market

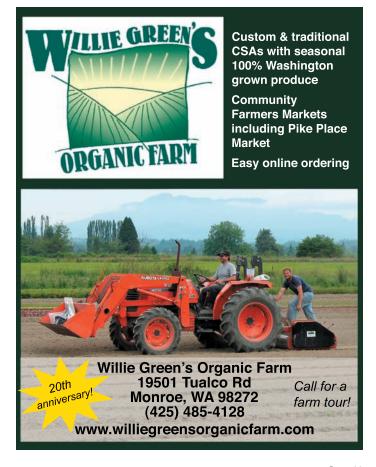
Kira Doley (253) 272-7077 kira@tacomafarmersmarket.com Dome District:

Tuesdays 3–7pm, June 6–Sept. 12 Broadway:

Thursdays, 10am–3pm, May 18–Aug. 31; 10am–2pm, Sept. 7–Oct. 19 www.tacomafarmersmarket.com

This year, the Tacoma Farmers Market will again take place twice a week in two great locations. The Dome District Market, located on East 25th Street across from Freighthouse Square, will run every Tuesday from 3–7pm, June 6–September 12th. The Broadway Market, located downtown on Broadway Street between 9th and 11th, will run every Thursday from 10am-3pm, May 18-August 31st and 10am-2pm Sept. 7–Oct. 19. Both markets offer fresh local produce, nursery items and processed farm goods, while the Broadway Market additionally includes handmade crafts and prepared food.





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Farms & Farmers Markets of Pierce, Thurston, & Mason Counties



Lattin's Country Cider Mill & Farm

Carolyn, Deb & Sherrie Lattin (360) 491-7328 9402 Rich Rd. SE, Olympia www.geocities.com/lattinscountrycider/ Open year-round

Award-winning cider, apples, fruit, honey, eggs, veggies, sweet corn, pumpkins, flowers, pies, jams, dried fruit, frozen berries, gifts, recreation & farm animals. Horse-drawn wagon rides the last weekend in September and every Sat. & Sun. in October; fresh donuts Tues.–Śat., apple fritters Sat. & Sun. Also at Tacoma market (Proctor Dist.) on Saturdays. Mon-Sat. 9am-5:30pm, Sun. 12noon-4pm (closed Sun. Jan.-June). Take exit 101, go left over freeway. Travel south on Capital Blvd, 3-1/2 miles past Tumwater Blvd., turn left onto Rich Rd., farm is 1/2 mile on the right.



Flashover Farm **U O**



Sean Glasser (360) 446-2812 12603 Reo Road SE, Rainier flashfarmer@hotmail.com Open daily

Small scale farm with the goal of providing quality animals and lean meats for your family. Grass-fed Scottish Highland beef and hair

sheep. Grain-fed pork and poultry, all animals raised without the use of hormones, and limited use of antibiotics in starter feeds for poultry. Breeds selected for proven health benefits of leanness with best flavor possible. Also offering garden and greenhouse fresh vegetables for your selection. We offer animals in all sizes from project to market. Take Hwy 507 to Rainier, turn on Center Street past the post office. Take a left on 133rd, right on Reo Road. At stop sign, go straight across. Look for blue address sign on your left at driveway 12603. From I-5, take College Street exit, turn left on College, approx. 12 miles, left on 133rd, left on Reo.



Boistfort Valley Farm 🔼



Heidi & Mike Peroni (360) 245-3796

info@boistfortvalleyfarm.com **426 Boistfort Road, Curtis** www.boistfortvalleyfarm.com Farm pickup by special appointment

Boistfort Valley Farm is a certified organic farm located ten miles west of Chehalis, Washington. We grow an outstanding variety of organic vegetables, herbs and cut flowers on forty-seven acres of fertile soil bordering the South Fork of the Chehalis River. In addition to local farmers markets, we sell produce through our CSA (Community Supported Agriculture) program. We deliver freshly harvested vegetables, fruit & flow-

ers to locations in Seattle, Tacoma, Olympia and Centralia. We also attend the Olympia Farmers Market from May to December. Please call for directions, special orders or questions about our CSA program.

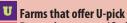


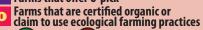
Taylor Shellfish

Bill Whitbeck (425) 210-4197

oysterbill@taylorshellfish.com 130 SE Lynch Rd, Shelton www.taylorshellfish.com

Growing shellfish is a Taylor family tradition. It began in the 1880s with our great grandfather farming the tiny native Olympia Oyster in Puget Sound. Over the years, our family enlarged the number of tidelands farmed and began growing a greater variety of shellfish. Today we cultivate 5 species of oysters, Manila clams, geoduck and Mediterranean mussels. Visit our retail stores in Samish and Shelton, or at your local farmers market. See Website for store hours, driving directions and a list of the farmers markets where you'll find us.









Farms 00 Farmers Markets



Maris Farms

24713 Old Sumner/Buckley Hwy Buckley, Wa.

...www.marisfarms.com

888-235-5439 253-862-2848

Farms & Farmers Markets of Kitsap & Jefferson Counties

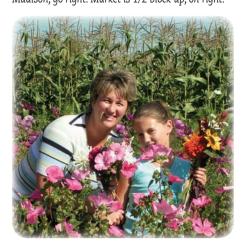
Bainbridge Island Farmers Market

Susan VanderWey, Manager (206) 855-1500 www.bainbridgefarmersmarket.com Town Square, the Park at City Hall Madison Ave. at Winslow Way, **Bainbridge Island** Saturdays: 9am-1pm, April 8-Oct. 21;

Wednesdays: 4-7pm, June 7-Sept. 6; Winter Market: **Eagle Harbor Church, Corner of Winslow**

Way and Madison Ave. indoors & out Saturdays: 10am-3pm, Nov. 25-Dec. 23

Join us for a weekly celebration of farm fresh food, flowers and plants, plus the work of talented area artists and artisans. Experience a wide range of produce (including heirlooms), eggs, goat cheese and yogurt, Island-grown wine, seafood, artisan breads and pastries, honey, jams and salsas. Sip espresso while shopping for art glass, fine art and photography, fiber arts, ceramics, jewelry, lotions and potions, and garden ornaments. Enjoy weekly entertain-ment while lunching on bbq, market-made soup and quiche, Vietnamese vegetarian, fajitas and tamales. Meet the Mayor the first Saturday of each month at her informal, al fresco office: visit with young entrepreneurs at Kids Market the 2nd Saturday of each month. Special events: July 22: Śweet Pea Contest; August 26: Tomato Taste-Off; Sept. 16: The Great Zucchini Race! Walking distance from the ferry. From Hwy 305, head west on Winslow Way. At the stop at Madison, go right. Market is 1/2 block up, on right.



Poulsbo Farmers Market

Jackie Aitchison (360) 779-6720 info@poulsbofarmersmarket.org www.poulsbofarmersmarket.org Saturday Market: 7th & Iverson Saturdays, 9am-1pm, April 15-Oct. 14 Wednesday Market: Hwy 305 & Hostmark Wednesdays, noon-4pm, April 19-Oct. 11

IT'S ALL ABOUT FOOD! Have breakfast or lunch onsite and take home dinner. In our 3rd year of operation, we are pleased to announce the addition of fine artisan vendors to our Wednesday and Saturday markets. Over 50 Washington farmers and artists direct sell their seasonal fresh fruit, berries, vegetables, organic produce, nursery stock, fish, shellfish, herbs, eggs, pasta, honey, jams and jellies, cut flowers, wines, pastries, organic fair trade coffee and artisan breads. Our vendors also sell delicious freshly prepared crepes, brats, salads, gourmet dinners to go and other prepared foods. Weekly entertainment and children's activities available at our Saturday market. Master Gardening advice each market day. Easy parking onsite at both locations. SATURDAY MARKET: Take Hwy 3 to Poulsbo, south on Hwy 305, right on Lincoln, which turns to the right and becomes Iverson. Turn right onto 7th Ave. Turn left into the parking lot of the Poulsbo Medical/Dental Center. WEDNESDAY MARKET: Take Hwy 3 to Poulsbo, south on Hwy 305, turn left on Hostmark, and turn left into the parking lot of the Northwest Design Center and Furniture Gallery.



Pheasant Fields Farm U

Nikki Johanson (360) 697-6224 pheasantfields@yahoo.com 13274 Clear Creek Rd NW, Silverdale www.pheasantfields.com Open daily, 10am-6pm, March-October

CSA share program, seasonal vegetables, flowers, year around self-serve fresh eggs, duck eggs, fryers, stewers and beef. Birthday party packages. Summer Farm Camp held July & August. Corn maze opens in August. U-Pick pumpkins and night-time entertainment. "No Ghoul, No Gore, No Scare" for ages 1-100, includes a nocturnal farm tour with music, storytelling & campfires. See web site for all events. Easy coach access. Two miles north of the Kitsap Mall on Clear Creek Road in Silverdale.



💯 Finnriver Farm 😈 🧿



Crystie Kisler (360) 732-6826

info@finnriverfarm.com 336 Country Meadow Rd, Chimacum www.finnriverfarm.com

OPEN PICKING DAYS: July-September, Tuesdays & Thursdays, 10am-4pm; Sundays, 10am-4pm

Finnriver Farm offers succulent, CERTIFIED ORGANIC U-pick blueberries, raspberries and blackberries. July to early September. We are located in rural Chimacum, on the Olympic Peninsula; 12 miles south of historic Port Townsend. You can enjoy U-pick or find us at local farmers' markets. We also grow Certified Organic vegetable/herb plant starts, produce & flowers. MUSIC IN THE FIELDS: On Sunday afternoons, we host "Picking 'n Grinning" with live local music. Enjoy our shaded picnic area. Refreshments & gifts for sale. See our Web site for directions. Hope to see you berry soon! 2.7 miles down Center Road from Chimacum 4-way stop.

Roasted Sugar Snap Feas

- 1 lb Puget Sound Fresh Sugar Snap Peas 1 TBS olive oil
- 1 clove minced
- Puget Sound Fresh garlic 1 tsp minced lemon thyme Freshly ground black pepper and salt.



- 1. Preheat the oven to 425°
- 2. String the peas. Place the peas in a large bowl. Drizzle the olive oil over the peas. Add the garlic and lemon thyme. Toss to coat.
- 3. Place the peas on a single layer on a baking sheet. Roast for 3 minutes. Turn the peas over and roast an additional 2 minutes. Do not overcook
- 4. Garnish with extra lemon thyme. Serve at once for a hot dish or chill for a cold snack.

From Willie Greens



KING-PIERCE COUNTY FARM BUREAU

We are a grassroots, independent, non-government association of farmers and ranchers working together to address the economic and social issues facing us at the regional, state and national levels.

To join or for more information check us out at:

STATE www.wsfb.com

LOCAL www.kingpiercecofb.org

NATIONAL www.fb.org

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Enjoy Wholesome, Interactive Family Fun at Remlinger Farms!

JOIN US ON THE FARM & ENJOY OUR:

- Educational Spring Tours
- Strawberry Harvest Festival (June 10th, 11th, 17th, 18th, 24th, and 25th)
- Country Fair Fun Park
- Farm Market with fresh local produce and gift items
- Country Restaurant
- World's Best Birthday Parties
- U-Pick Strawberry and Raspberry fields
- Educational Fall Harvest Tours (October weekdays)
- Famous Fall Harvest Festival (Weekends from September 30th through October 29th)



- Open Daily Late June through Labor Day
- One low Fun Park Admission
 Price Includes Interactive
 Family Fun with Access to over

 25 Rides and Attractions





FARM MARKET OPEN DAILY FROM MID-MAY THROUGH OCTOBER

Call or visit our website for more information and hours of operation:

(425) 333-4135 (425) 451-8740 www.remlingerfarms.com

